



Churchill Menu

STARTERS

Slow Cooked Duck Croquettes, Beetroot Puree, Blue Cheese Dressing, Orange Granola

Poppyseed & Curried Pork Scotch Egg, Fennel Slaw, Bacon Emulsion

Maple Salmon, Bubble & Squeak, Brown Sauce, Fried Qual Egg

Smoked Salmon Cannelloni, Dill & Cream Cheese, Pickled Cucumber, Dried Rose Petals, Rhubarb Aioli

Hereford Hop Souffle, Beetroot Goat Curd, Roasted Med Veg, Tomato & Coriander Oil (v)

Marinated Burrata, Heritage Tomato, Chilli & Crispy Shallot Ring, Salad, Dill Dressing (v)

Braised Radicchio, Butternut Puree, Pink Grapefruit, Candied Raisins, Tarragon Oil (vg)

Baba Ghanoush, Pear & Chilli Salsa, Smoked Paprika Fried Chickpeas, Crispy Kale (vg)

UPGRADE TO SHARING STARTER

Trealy Farm Continental Meats, Rosemary & Garlic Camembert, Red Onion Hummus, Bella Olives, Sun-Blushed Tomatoes, Asparagus Wrapped in Parma Ham, Smoked Salmon, Focaccia Bread, Herb Butter

MAINS

Slow Cooked Blade of Herefordshire Beef, Crushed Root Vegetables, Potato Fondant, Tenderstem Broccoli, Bacon & Onion Chutney, Pan Juice Gravy

Lemon & Thyme Chicken Supreme, Buttery Potato, Basil & Bacon Chicken Kiev, Orange Glazed Baby Carrots

Welsh Lamb Rump, Courgette & Mince Pinwheel, Aubergine Dip, Potato Gratin, Pomegranate & Crispy Onions

Herb Coated Cod Loin, Curried Mussel Broth, Fried Gnocchi, Braised Vegetables, Tarragon Oil Black Garlic & Lemongrass Tiger Prawns, Pumpkin Tortellini, Celeriac Puree, Sweetcorn Salsa, Pak Choi, Pickled Cucumber

Salmon Supreme, Tomato & Herb Potato Cake, Bay Leaf Salted Greens, Curried Seeds, Chive & Parsley Hollandaise

Beetroot Wellington, Braised Fennel & Carrot, Herb Potato, Tomato & Basil Sauce (vg)

Bubble & Squeak Potato Cake, Buffalo Cauliflower, Baby Vegetables. Piccalilli, Brown Sauce Emulsion (vg)

DESSERTS

Glazed Lemon Tart, Lemon Curd, Freeze Dried Fruit, Raspberry & Tarragon Sorbet

Your plate or mine

Warm Chocolate Fondant, Clotted Cream, Vanilla Soaked Cherries, Chocolate Crumb

Sticky Toffee Pudding, Salted Caramel Toffee Sauce, Chantilly Cream

Apple Crumble Tartlet, Salted Caramel Sauce, Popcorn Ice Cream

White Chocolate & Pretzel Mousse, Brownie Pieces, Rum & Raisin Fudge, Raspberry Gel

Biscoff Mousse, Matcha Sponge, Lavender Syrup, White Chocolate Crumb

Raspberry Pebble, Apple & Vanilla Salsa, Fruit Syrup (vg)

Vegan Caramel Chocolate Finger, Kiwi & Pineapple Salsa, Freeze Dried Fruit (vg)

UPGRADE TO A TRIO

FRUITY

Lemon Meringue Tartlet

Apple & Blackberry Eton Mess

Strawberry & Matcha Filled Choux Bun

CHOCOLATEY

Biscoff Filled Profiterole

Caramel Chocolate Brownie Square

White Chocolate & Cherry Brulée

